

# APPETIZERS

## FROM *the* HALF SHELL

**Fresh Oysters**                    **3/each**  
House-made cocktail sauce

**Broiled Oyster**                    **4.5/each**  
Chimichurri, Grana Padano

*Sims quite simply offers the best and freshest oysters found right here in PEI. We offer a selection from different bays, coves and points from around our Island, and each offers a unique character and flavour. Please ask your server for our daily selections.*

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## FROM *the* SEA

**Island Shellfish  
& Finfish Chowder**  
Salmon, halibut, mussels,  
double-smoked bacon, corn,  
potatoes. Two-time PEI  
award-winning!  
**15**

**Steamed Island Mussels**  
Garlic & tomato white wine /  
Chipotle cream corn /  
Coconut curry  
**14**

**Lobster Dip**  
COWS' cheddar, naan & chips  
**22**

**Lobster Ravioli**  
Goat cheese, creamed corn,  
asparagus  
**18**

**Seafood Bruschetta**  
Shrimp, scallop, goat cheese  
**16**

**Fried Calamari**  
Herb & garlic aioli, chillies  
**15**

**Chipotle Shrimp Scampi**  
Asparagus, charred corn,  
COW's Cheddar, toasted bread  
**18**

**Seafood Board**  
Marinated mussels, smoked  
salmon, beet-ceviche scallops  
**18**

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## FROM *the* LAND

**Sims Steak Bread**  
Grilled naan, steak tips,  
cheese, candied onions  
**15**

**Beef, Bacon, & Blue**  
Pepper port reduction  
**15**

**Baby Back Pork Ribs**  
Sherry hoisin  
**15**

**Roasted Bone  
Marrow & Tartare**  
Hand-chopped PEI tenderloin  
**21**

**Cheese From  
Here & There**  
Chef's choice  
For one **18** For two **26**  
**Charcuterie \$15**

**Charred Corn  
& Potato Soup**  
Topped with cherry  
tomato & basil salad  
**12**

**French Onion Soup**  
Slow cooked onions,  
beef stock, topped  
with cheese crostini  
**13**

## FROM *the* GARDEN

**The Sims Steakhouse  
Caesar**  
Island Tailored Meats'  
double-smoked bacon  
**For one 13 For two 20**

**Greens Salad**  
Pecans, candied onions,  
dried cranberries, goat  
cheese, maple vinaigrette  
**13**

**Wedge Salad**  
Herb aioli, double-smoked  
bacon, blue cheese  
**15**

**Chef's Salad**  
Grilled red onions, toasted  
pumpkin seeds, blue cheese,  
grated egg yolk, smoked  
paprika aioli  
**13**

# SOMETHING *to be* SAID ABOUT OUR BEEF

All of our beef is raised right here on the Island and is aged in-house for a minimum of 45 days. Our farmers feed the cattle a diet consisting of only potatoes and grain. This helps ensure each cut meets the strict requirements needed to reach the top classification of Canadian Beef. Our beef is butchered right here at Sims, to our own exacting specifications. Providing you, our guests, with the absolute best quality there is.

## STEAKS

### Rib Eye

14oz **44** 16oz **49** 20oz **58**

### Tenderloin

6oz **39** 8oz **45** 12oz **62**

### New York Striploin

10oz **40** 12oz **48** 16oz **62**

Enquire with your server about having your steak custom cut in just about any size.

## CAST IRON STEAKS *for* TWO

### Cowboy Steak

Chimichurri  
30oz **90**

### Chateaubriand

Béarnaise  
20oz **120**

### Porter House

Warm shrimp salad  
30oz **95**

Served with care in a seasoned cast iron pan to enhance the beef flavour.

## SIMS "SPECIALITY" STEAKS

### Sims Surf & Turf

10 oz striploin, béarnaise,  
choice of fresh lobster tail /  
3 butter-bronzed scallops /  
3 butter-poached prawns  
**65**

### Cigar Tenderloin

Cedar-aged  
**54**

### Pepper Steak

House pepper rub,  
cranberry gastrique  
**45**

### Crusted Fillet Mignon

Smoky Gouda-crusted  
tenderloin  
**44**

### Sims Burger

House-ground beef,  
smoked Gouda, fried  
onions & mushrooms,  
smoked paprika aioli,  
candied bacon, pea shoots  
**18**

All of our steaks are served with your choice of potato selection.

## POTATO SELECTIONS

Roasted garlic mashed potatoes

Creamy dill & black pepper baby reds

Sims Steakhouse frites

Stuffed baked potato ~ 3 supplement

Potato pavé ~ 3 supplement

House-made mac & cheese  
~ 10 supplement

## ENHANCEMENTS

Broccolini: **10**  
Bacon, almonds, Grana Padano

Béarnaise **3**

Creamed spinach **6**

Sautéed onions **5**

Herb garlic mushrooms **5**

Blue cheese crust **5**

Smoky Gouda crust **5**

House pepper crust and gastrique **5**

Roasted brussels sprouts  
& candied pecans with  
chimichurri aioli **12**

Creamy brandy peppercorn jus **5**

Butter bronzed sea scallop **8 ea.**

Cajun prawn **8 ea.**

Crab legs **20**

Lobster tail **mkt\$**

Brown butter fried cornbread **8**

Peanut & chilli baby bok choy **10**

# Sims Corner

STEAKHOUSE & OYSTER BAR

## MAINS

### Seared Halibut & Lobster

Charred scallion & chipotle butter sauce, served with goat cheese & arugula risotto

45

### Oven-Roasted Tuscan-Spiced Atlantic Salmon

Fettuccine, sun-dried tomato, spinach cream sauce

32

### Fresh Whole Atlantic Lobster

Served with herbed potato gnocchi

mkt\$

### Cauliflower Steak

Lentil & bean succotash, beet & celery root purée

24

### Stuffed Chicken Breast

Wrapped in bacon, goat cheese, maple-chilli glaze, served with roasted garlic mashed potatoes

30

### Braised Duck Leg & Fried Oysters

Jamaican rum sauce, served with mushroom risotto

38

### Pan-Seared Sea Scallops

Beet & celery root purée, pork & Cheddar agnolotti

38

### Lobster Mac & Cheese

PEI lobster, rigatoni

35

### Seafood Fettuccine

Pesto cream sauce, lobster tail, mussels, scallops

36

### Lamb Shank

Barley risotto, toasted almonds, sweet pea & shiitake jus

38

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Join us for Brunch every Saturday & Sunday from 10am to 2pm

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*Do you have dietary restrictions or allergies? If so, ask your server for our Meet Your Needs menu!*

*Want your favourite Sims Corner menu items direct to your door? Download the MHG Delivered app today!*



## LOCAL SUPPLIERS

One Vision Farms, Plate it., Harmony Meadow Farms, Island Tailored Meats, COWS, Colville Bay Oysters, Raspberry Point Oyster, Cascumpec Bay Oysters, Rare Earth, Lammert Wolters, Harvest Wholesale, MR Seafood, Penny's Home and Garden, Country Side Produce

Head Chef **Kyle Panton**

General Manager **Craig MacMillan**

# *The* SIMS STORY

Donald McIsaac erected this beautiful three-story brick building in 1862-1864 on Sims Corner, so called because the property had been in the possession of Thomas and Charlotte Alchorn Sims from 1806.

The most colourful owner and occupant of the building was Mr. P.P. Gillis, who ran the “Red Pharmacy” between 1895 and 1910.

A drug-store in the front half of the building and a reputed conviviality shop in the rear proved very popular with local businessmen while prohibition was in effect. This location has also been a large family home, apartments, and a barber shop.

In the fall of 2005, local restaurateur Kevin Murphy purchased the building and began the process of renovating to create what you are experiencing today.

Murphy Hospitality Group is proud to present you with Prince Edward Island’s first authentic Steakhouse, and “Atlantic Canada’s Premier Steakhouse Experience”. Kevin and Kathy Murphy, along with operating partner Craig MacMillan, hope that you enjoy your stay at Sims Corner and welcome you to join us in our philosophy that a relentless commitment to great steaks, big wine, and PEI hospitality come together to create the ultimate dining experience.



One of the Island’s foremost culinary talents and homegrown chefs, Kyle Pantan embraces a passion and philosophy that reflects a down-to-earth approach to preparing dishes from the abundance of PEI’s natural ingredients.

His love of cooking was ignited at an early age while watching his mother prepare family meals at his home in Belfast, PEI. He graduated from the world-renowned Culinary Institute of Canada and has apprenticed in Toronto under David Lee of Nota Bene and Victor Berry of Splendido and the County General.

He has been recognized locally and internationally for his ability to create award-winning dishes using fresh, locally

sourced products. In 2012, Chef Kyle was awarded the PEI Flavours Local Food Award, a prize that celebrates and identifies the Island’s food culture at the Savour Food and Wine show. In 2013 he was awarded first place in the prestigious International Seafood Chowder Competition, which is part of the PEI Shellfish Festival. In 2014 he captured PEI’s Most Loved Burger, part of the PEI Burger Love campaign.

When the apron is off, Kyle likes spending time with his family and, depending on the season, working on his organic vegetable garden, hunting, or playing hockey. He enjoys being a part of the vibrant culinary culture on the Island and looks forward to helping shape the future of PEI’s food industry.